

CHEESE PLATE	chef's selection, artisan bread & accoutrements	3 cheeses 18 / 5 cheeses 29
CHARCUTERIE BOARD	chef's selection of five house made pâtés and cured meats, crostini and accoutrements	21
CHEF'S TASTING	chef's selection of three house cured meats, and two cheese	27
OYSTERS ON THE HALF SHELL*	champagne mignonette, horseradish & lemon	3.5 ea
DEVILED EGGS*	fermented chili, pickled radish & sprout ♦	9
ORGANIC GREENS	avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette ♦	13
CEVICHE MIXTO*	corvina-octopus-shrimp, yuca, sweet potato, sweet chilis, sour orange, crispy plantains	18
AHI TUNA POKE*	passionfruit dressing, cucumber, avocado, limu seaweed, crispy sesame furikake rice	19.5
BURRATA	Parma prosciutto, Tuscan melon carpaccio, shaved fennel, arbequina olive oil, walnut levain	18
HOUSE CUT FRIES*	fresh herbs, truffle parmesan aioli ♦	9.5
FRIED CURLY CORN	mole spice, chili elote crema, cotija, cilantro leaves ♦	13
FONTINA & SPINACH ARANCINI	smoked tomato sauce ♦	13
GRILLED BROCCOLINI	roasted mushrooms, arugula, feta valbreso, gold balsamic	15
ROASTED CAULIFLOWER & ARUGULA	- sherried sultanas, toasted garlic, romesco	15
OXTAIL PASTIS	savory braised oxtail pastries, roasted poblano queso, taco truck pickles, cotija	15
CRISPY SPICED CHICKEN WINGS	west indies spice rub, mango-tamarind yogurt dip ♦	15
LAMB MEATBALLS	house ground lamb & pork, chermoula tomato sauce & manchego cheese	16
GRILLED HANGER STEAK	porcini glacé, tempura onion, chimichurri, roasted potato	29

SLIDERS ♦ (2 per order)

BUTTERMILK FRIED CHICKEN	pickled fresno chili slaw, spiced honey remoulade	16
CRISPY SMOKED PORK BELLY	pineapple kimchi, white shoyu aioli, cilantro, fried shallots	16
RED LODGE MONTANA BEEF*	artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2)	16

HAND TOSSED PIZZA

made to order using a blend of 00 Caputo and locally milled flours with house-made ingredients

MARGHERITA	sugar plum tomato, fresh mozzarella, basil ♦	18
NAPOLI	garlic tomato sauce, shredded mozzarella, parmesan ♦	17
MUSHROOM	roasted garlic béchamel, Tuscan kale, fontina, parmesan ♦	22
CALABRIAN CHICKEN SAUSAGE	crema Cosenza, broccoli rabe, cipollini onion, aged provolone	23
SPEC CARCIOFATA BIANCA	smoked prosciutto, artichoke-mozzarella crema, gold potato, parmesan	23

ADDITIONS : pepperoni, prosciutto, Italian sausage, truffle oil, mushrooms, black olives, Calabrian chilis \$3 ea

DESSERT

See bar menu for our list of dessert wines, digestifs and after dinner drinks

BREAD PUDDING	bourbon-pecan caramel sauce, vanilla bean whipped cream	11
CHOCOLATE POT DE CRÈME	butterscotch mousse, graham cracker crumble, torched marshmallow	12

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition.

SPARKLING

Bubble Trouble	flight 23
<i>Fine sparkling wines from around the world</i>	
S. Osvaldo, Prosecco, Treviso, Italy NV	13 / 52
<i>Asian pear & golden delicious apple. Brut in style; crisp, tingling finish</i>	
Terres Secrètes Crémant, Rosé, Burgundy, FR NV	13 / 52
<i>Cherries & pink grapefruit with hints of toast. Light, crisp & dry</i>	
Chandon "By the Bay, Reserve Blanc de Blanc, Carneros, CA	20 / 80
<i>Apples and pears with notes of toasted brioche, hints of vanilla</i>	

WHITE

Wispy & Whimsical	flight 21
<i>Dry, mineral-driven, with delicate aromas</i>	
Oynos, Pinot Grigio, Terre Siciliane, IT 2020	13 / 52
<i>Stone fruit, with notes of tarragon, round and viscous, herbs and minerals.</i>	
Schneider Riesling, Rheinhessen Germany 2017	13 / 52
<i>Ripe quince and yellow apple with beeswax and Meyer lemon. Dry finish.</i>	
Alphonse Mellot "La Moussiere", Sauvignon Blanc, Sancerre, Fr 20'	20/80
<i>Honeydew melon, gooseberry and lime zest. Salty & chalky; bright finish</i>	
Well Rounded	flight 21
<i>Luscious textures; rounder-bodied whites</i>	
Soalheiro, Allo, Alvarinho, Minho, Portugal 2020	13 / 52
<i>Honeydew melon, citrus blossoms, dry almond, fresh cut grass</i>	
Sarah's Vineyard, Chardonnay, Santa Clara Valley, CA 2018	15 / 60
<i>Golden delicious apple, Asian pear, lemon curd & almond. Rich yet bright</i>	
Cuvaison, Chardonnay, Napa Valley, Los Carneros, CA 2019	18 / 72
<i>Citrus Zest, Peach, Apricot, Pear, and Saffron</i>	

RED

On the Bright Side	flight 23.5
<i>Elegant reds with bright acidity</i>	
Terzetto Barbera d'Asti, Piemonte, IT 2019	13 / 52
<i>Dark black cherry, red licorice, notes of rose petals. Juicy finish..</i>	
Alfaro Family, Pinot Noir, Santa Cruz Mts., CA 2020	16 / 64
<i>Raspberry, black cherry & roses; hints of cola & spice. Fresh long finish</i>	
Cooper Mountain, Pinot Noir, Willamette Valley, OR 2018	18 / 72
<i>Stewed strawberry, hibiscus with mushroom & clove. Mineral-driven finish</i>	
Spice & Jam Session	flight 22
<i>Bolder fruit expressions with hints of spice</i>	
Altos De La Hoya, Monastrell, Jumilla, Spain 2020	13 / 52
<i>Aromatic, blueberry, cigar wrapper, hints of herbs and game. Soft & juicy</i>	
Unti, Zinfandel, Dry Creek Valley, CA 2018	18 / 72
<i>Blackberry, boysenberry, bramble & pepper. Long and chewy finish.</i>	
Corvidae, "Lenore", Syrah, Washington State 2018	13 / 52
<i>Tart red fruit, hints of Mesquite, bright acidity, light yet lingering finish</i>	
Beyond Bordeaux	flight 23.5
<i>Bordeaux-style blends from around the world</i>	
Siete Fincas, Malbec, Mendoza, Argentina 2020	13 / 52
<i>Blackberry, boysenberry, with hints of violet & dust. Firm fruit tannin.</i>	
Luke, Cabernet Sauvignon, Columbia Valley, CA 2019	16 / 64
<i>Lush berries, dried tobacco, strawberries & balsamic. Full velvety finish</i>	
Château de Janicon, Graves, Bordeaux, FR 2018	18 / 72
<i>Bouquet of perfume, tart berries, hints of tobacco and clay, lingering finish</i>	
From the cellar	flight 35
<i>Unique cellar selections by our Sommelier, Rachel Kaiser</i>	
Vintage Reserve By the Glass, Rotating	25 / 100
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	
Faust, Cabernet Sauvignon, Napa, CA 2018	25 / 100
<i>Dusty Rose Hips, Bing Cherries, tarragon Full velvety finish</i>	
Vintage Rerserve By the Glass, Rotating	25 / 100
<i>Sample a wide variety of labels and vintages from our vast collection.</i>	

COCKTAILS

Pretty in Pink	15
<i>Vodka, Grapefruit, Lime, Elderflower, sparkling float</i>	
Muerte Rosa	15
<i>Mescal, Aperol, lime, Amaro Montenegro, Orgeat</i>	
Sweet Cheeks	15
<i>Rye, Crème de banana, all spice dram, honey thyme peach syrup</i>	
Highwind	15
<i>Toki Japanese whiskey, Cocchi Americano, gomme, orange bitters</i>	
Briar Patch	15
<i>Overproof gin, Lemon, Raspberry gomme, Crème de Violette's, Cassis,</i>	
Déjà vu	15
<i>Irish Whisky, Stega, Ginger, Lemon Angostura, bitters</i>	
The Don Draper	15
<i>Bourbon, Vanilla, Yellow chartreuse, Pineapple gomme, Cocchi Rossa</i>	
Rag Time	15
<i>Cream Sherry, Coffee Liqueur, Punta Mes, Crème de noyaux, bitters</i>	
Bartholona	15
<i>Fino Sherry, crème de peach, Maraschino, Lemon</i>	
Kick Rocks	15
<i>Saison Pale Rum, Angostura bitters, Velvet falernum, grapefruit, orgeat</i>	
Tequila Ocho Anejo Margarita	21
<i>Lime, Grand Mariner, Agave</i>	
George T. Stagg Jr Manhattan	25
<i>Carpano Antica, Angostura, & Chocolate bitters. Served on a king cube.</i>	
Whistle Pig & Remy X.O. Vieux Carré	42
<i>Rye, Cognac, Carpano Antica, Benedictine, Peychaud's bitters</i>	

DRAFT BEER

Original Pattern, Mr. Marbles, Hazy IPA, Oakland, CA 6.8%	9
Temescal, Pilsner, Oakland, CA 5.5%	9
Calidad, Mexican Style Lager, Santa Barbara, CA 4.6%	9
Sudwerk Brewing, Bavarian Hefeweizen, Davis, CA 5%	9
Henhouse, Extra Frozen Envelope, DIPA, Santa Rosa, CA. 8.1%	10
Urban Roots, Tomorrows Verse, Saison, Sacramento, CA. 7%	10
Barebottle, Plum-olean BonaTarte, Imperial Fruit Sour, SF, CA 6.8%	9
<u>BOTTLES & CANS</u>	
Altamont, Hella Trippin, Tropical Crisp Ale, Livermore, CA 4.8%	7
Alvarado Street, Mai Tai Tropical IPA Monterey, CA 6.5%	11
Faction Brewing, Summer IPA, Alameda, CA 6.6%	10
Almanac Brewing, German Style Kolsh, Alameda, CA 5.5%	9
Pizza Port, Chronic Ale, Amber Ale, Carlsbad, CA 4.9%	8
Mikkeller, Guava Gang, Sour Goose with Guava, San Diego, CA 5%	10
Humble Sea, Guppy Glamping, DDH Foggy IPA, Santa Cruz CA 6.6%	15
Russian River, Pliny the Elder, DIPA, Santa Rosa, CA. 8%	15
Societe Brewing, The Pupil IPA, (19.2 oz) SD, CA 7.5%	11
Shackbury, Dry Cider, Vergennes, Vermont 4.5%	7